

### **ABSTRACT OF THE INVENTION**

A shelf-stable, yeastless sweet goods dough composition and method of making same. The dough composition including a sufficient amount of flour to provide suitable structure to a finished bakery product created from the dough composition; preferably from about 10 to about 50 percent by weight of flour; a portion of the flour being wheat flour and a portion of the flour being flour selected from the group consisting of barley flour, oat flour and a mixture of the same. In alternate embodiments, beta glucans can be substituted for a portion of the flour believe to have moisture scavenging properties. The dough composition including from about 15 to about 50 percent by weight sweeteners; from about 0.5 to about 18 percent by weight eggs; from about 0.2 to about 2.0 percent by weight leavening agent; from about 5 to about 25 percent by weight fats and oils; and from about 0.5 to about 10 percent by weight emulsifying agents; wherein sufficient bound water is contained collectively in the combination of the flour, the sweeteners, the fats and oils and the eggs to provide a moisture content to the shelf-stable, yeastless sweet goods dough composition of from about 5 to about 20 percent by weight.